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Voluntary - Public

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China - Peoples Republic of

Post: Beijing

National Dairy Standard - Whey Powders

Report Categories:

FAIRS Subject Report

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Report Highlights:

On November 20, 2009, China notified the WTO of "National Food Safety Standard of the People's Republic of China for Whey Powder" as SPS/N/CHN/132. This standard relates to the quality specifications of whey powder. The date for submission of final comments to the WTO is January 1, 2010. The proposed date of entry into force has not been specified.

Executive Summary:

On November 20, 2009, China notified the WTO of "National Food Safety Standard of the People's Republic of China for Whey Powder" as SPS/N/CHN/132. This standard relates to the quality specifications of whey powder. The date for submission of final comments to the WTO is January 1, 2010. The proposed date of entry into force has not been specified.

According to the WTO notification, "This standard applies to the production, circulation, supervision

and management of products like de-mineralized whey powder, non-de-mineralized whey powder, whey protein concentrate (powder), whey protein isolate (powder), etc. It specifies the terms and definitions, technical requirements, food additives and nutrition fortifier, as well as requirements of the production process, packaging, labeling, storage, transportation and testing method for edible whey powders.”

Thanks go to the consortium of industry and 3rd country Embassies in Beijing for their assistance in translating and reviewing this standard.

This report contains an UNOFFICIAL translation of National Standard on Whey Powder.

General Information:

BEGIN TRANSLATION

ICS 67.100

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GB National Food Safety Standard

GB ××××—××××

replace GB 11674—2005

Whey Powders

(Draft for approval)

Issued on xx-xx-xxxx

Implemented on xx-xx-xxxx

Issued by the Ministry of Health

of the People’s Republic of China

Foreword

This standard is based on Codex Standard 289-1995(Rev.1-2003, Amd.2006 codex standard for Whey powders), but it is not equal to Codex Standard 289-1995 (Rev.1-2003, Amd. 2006) in conformity.

This standard replaces GB 11674-2005 Hygiene Standard of whey powder.

Compared with GB 11674-2005, the following items are revised in this standard:

- The name of this standard has changed from “Hygiene standard of whey powder” to “Whey powder”;
- In ‘terms and definitions’, the definition of whey and whey protein powder has been added;
- Delete ‘Fat content’ in non-demineralized whey powder;

- Delete 'acidity (count as lactic acid)';
- Delete 'Fe';
- The requirement of 'Mycotoxins' is added, which should meet the requirement in GB 2761 maximum limits for Mycotoxins in foods
- 'contaminants' should comply with GB2762 the maximum limits for contaminants in foods

This standard is proposed and administrated by Ministry of Health of PRC.

This standard will replace the following editions released in the past:

--- GB 16774-1989, GB11674-2005

Whey powder

1 Scope

This standard specifies the requirement of whey powder which is intended for direct consumption or further processing, it covers the terms and definition, specification, food additives and nutritional fortified substances, processing, package, labeling, storage, transportation and testing method.

This Standard applies to processing, circulating and supervision of demineralized Whey Powder, non-demineralized whey powder, Whey protein concentrate (powder) and whey protein isolate (powder), etc.

2 Normative references

The terms of the following documents are thought of these standard terms via the citation by this standard. For the dated citation documents, all subsequent amendments (not including the contents of the corrigenda) or revised versions do not apply to this standard; However, the parties reached an agreement in this standard were encouraged to research the possibility of using the latest version of these documents. For undated reference documents, the latest version applies to this standard.

- GB 2760 Hygienic standard for uses of food additives
- GB 2761 Maximum limits for Mycotoxins in foods
- GB2762 Maximum limits for contaminants in foods
- GB 4789.4 Microbiological examination in foods — Examination of *Salmonella*
- GB 4789.18 Microbiological examination in foods— Examination of milk and milk products
- GB 4789.37 Microbiological examination in foods— Enumeration of *Staphylococcus aureus*
- GB 5009.3 Determination of moisture in foods
- GB 5009.4 Determination of ash in foods
- GB 5009.5 Determination of Protein in foods
- GB 7718 General Standards for the labeling of Pre-packed food
- GB 12693 Good manufacturing practice for dairy products
- GB 13432 General Standards for the Labeling of Pre-packed foods for Special Dietary Uses
- GB 14880 Hygienic standard for the use of nutritional fortification substances in food
- GB 19301 Raw Milk

3 Terms and definitions

The following terms and definition are applicable for this standard.

3.1 Whey

Whey is a fluid isolated from cow milk through membrane filtration or after coagulation

3.2 Whey powders

Whey powders are powdered products by evaporating and drying the whey.

3.3 Whey protein powders

Whey protein powders are powder products made of the whey, through the process of ultra-filtration and concentration and dehydration, with protein content more than 25%.

4 Specification

4.1 Requirement of raw material

4.1.1 Whey: whey obtained from the dairy produced according to GB 19301.

4.1.2 Other materials: should comply with the corresponding hygiene standard and related regulations.

4.2 Sensory requirements

Should meet the requirement in table 1

Table 1 Sensory requirements

Item	Requirements
Color	With uniform color
Taste and flavor	With peculiar flavor and taste of whey powder its own, without odor
Texture	Dry and uniform powder products without caking, no obvious impurity

4.3 Physical and chemical requirements

The physical and chemical requirements should meet the requirement in table 2.

Table 2 Physical and chemical target

Item	Requirements	
	Whey powder	Whey protein powder
Protein(x)/(g/100g)	$7.0 \leq x < 25$	≥ 25.0
Moisture (g/100g) \leq	5.0	6.0
Ash /(g/100g) \leq	15.0	9.0

4.4 Contaminate Limits

The Contaminate Limits should meet the requirement in GB2762 and related National regulations.

4.5 Microbiological Index

The Microbiological level should meet the requirement in table 3.

Table 3 Microbiological target

Item	Sampling plan and requirements
Salmonella	n=5, c=0, m=0 cfu/25g
<i>Staphylococcus aureus</i>	n=5, c=2, m=10cfu/g, M=100cfu/g

4.6 Maximum limits for Mycotoxins

Should meet the requirement in GB2761.

5 Food additives and nutritional fortification substances

5.1 The uses of food additives and nutritional fortification substances should comply with corresponding standard and related regulations.

5.2 Each kind of food additives or nutritional fortification substances used and its usage should meet the requirement of GB2760 and GB 14880.

6 Processing

The production process should meet the requirement of GB12693.

7 Packaging

The package should be firm enough and water-proof. Container and material used should meet the requirement of corresponding standard and related regulation.

8 Labeling

It should meet the requirement of GB7718 or GB13432 and corresponding national regulation.

9 Storage and transportation

9.1 Storage

The products should be stored in dry and well-ventilated area. It is not allowed to contact with goods which is toxic, deleterious, volatile, corrosive or with odor.

9.2 Transportation

The products should transport under the condition of no exposure in sun or raining. During transportation, no contact with goods which is either toxic, deleterious, or other factors which will affect the quality of products.

10 Test methods

10.1 Organic inspection

Put optimum quantity of test sample in white flat-plate, observe the color and texture under natural light, smell its flavor and then taste it after gargling with warm water.

10.2 Physical and chemical analysis

10.2.1 Protein: According to GB 5009.5.

10.2.2 Moisture: According to GB 5009.3

10.2.3 Ash: According to GB 5009.4

10.3 Microbiological test

The apparatus and material for test and sampling plan and sample preparation should meet the requirement of GB4789.18.

10.3.1 Salmonella: According to GB4789.4.

10.3.2 *Staphylococcus aureus* : According to GB4789.37.

